

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

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Food and Drug Export Bill Opposed at Senate Hearing

Appearing in opposition to the Van Zandt bill, H. R. 562, Association Counsel on August 8 told the Senate Committee on Interstate and Foreign Commerce that the restrictions on exports proposed to be imposed by that measure are unnecessary, impractical, and impossible of compliance.

"In short," it was declared by H. Thomas Austern, "the area of discussion is not the question of retaining permission to ship abroad anything 'that is harmful to human beings.'"

"Instead, it is whether American export trade is to be stymied and frustrated by adherence to domestic requirements which have no relevance to exports or by attempting to require that exported foods conform to American recipes and methods of preparation embodied in our regulations, which do not reflect the taste or the palates of the consumers in the foreign countries, and very often are rejected by them."

The Van Zandt bill would require that exports of foods and drugs conform to food and drug standards of the United States or to corresponding standards of the country of destination.

(Please turn to page 280)

Hearing Scheduled by FSA On Standards for Pineapple

In response to a request from a group of pineapple canners, the Administrator of the Federal Security Agency has called a public hearing, to be held at Washington on October 17, to consider standards of identity, quality and fill of container for canned pineapple and canned pineapple juice.

Definite proposals were submitted to the FSA by this group of pineapple canners and the FSA has issued these proposals as the basis for the public hearing.

The proposals were published in the *Federal Register* of August 6 and are reproduced in this issue of the INFORMATION LETTER on page 274.

House Passes Wage-Hour Bill

After voting to establish the national minimum wage at 75 cents an hour and approving a restriction on overtime operations of the fish canning industry, the House this week adopted the Lucas wage-hour bill as a substitute for the Administration-sponsored Lesinski bill and passed it by a vote of 361-to-35.

The House action left the present overtime exemptions for fruit and vegetable canners unchanged: 14 unlimited workweeks and 14 weeks of 12 hours a day or 56 hours a week. This conforms to the recommendations of the Association's Legislative Committee and to the testimony presented at the Labor Committee hearings by N.C.A. The Legislative Committee, following long established policy, took no position on the minimum wage issue but confined its recommendations to the retention of the existing canning exemptions.

However, the House adopted an amendment to fish canning provisions offered by Representative Bates (Mass.) which, as presently drafted, in part is meaningless. In presenting the amendment, Representative Bates explained that it would include fish processing and canning within the wage-hour law. As reported in the proceedings of the House, the amendment (*Please turn to page 280*)

ICC Authorizes Permanent Freight Rate Increases

A general increase in basic freight rates was authorized August 2 by the Interstate Commerce Commission. The new rates may be made effective upon less than 15 days' notice to the ICC and the public.

As announced by the ICC this week the authorized increases are:

	Percent
Within eastern territory.....	10
Within southern territory.....	10
Within zone I of western trunk-line territory.....	9
Within western territory, other than zone I of western trunk-line territory.....	8
Interterritorially, between eastern territory and southern territory..	10
Interterritorially, other than between eastern and southern territories.....	9

The ICC denied a motion by the Secretary of Agriculture to institute an investigation as to efficiency of the management of the railroads.

The ICC estimated that increases granted since June 30, 1946, aggregate 62.6 percent.

Canners' Technicians Schools Provide Instruction for 105

The annual schools for canners' technicians conducted by New York and Indiana state associations provided instruction this year for 105 students representing 55 canning firms from 9 states. Instruction was provided by research departments of the can companies and the National Canners Association.

The annual school for canners' technicians conducted by the Indiana Canners Association was held at the Indiana Agricultural Experiment Station.

(Please turn to page 277)

Production and Acreage of Processing Vegetables

The Bureau of Agricultural Economics on August 10 issued reports on acreage and indicated production of sweet corn, tomatoes and snap beans for processing and of cabbage for kraut. Details are reported beginning on page 279.

STANDARDS

Text of Proposed FSA Standards for Canned Pineapple And Canned Pineapple Juice

The following notice was published in the *Federal Register* of August 6:

Federal Security Agency
Food and Drug Administration
[21 CFR, Ch. I]
[Docket No. FDC 56]

Canned Pineapple and Canned Pineapple Juice

Notice of hearing with respect to definitions and standards of identity, quality, and fill of container

In the matter of fixing and establishing definitions and standards of identity, standards of quality, and standards of fill of container for canned pineapple and canned pineapple juice:

Notice is hereby given that the Federal Security Administrator, upon application of the Pineapple Research Institute of Hawaii, representing a substantial portion of the interested industry, in accordance with sections 401 and 701 of the Federal Food, Drug, and Cosmetic Act (52 Stat. 1046, 1055; 21 U. S. C., 341, 371) will hold a public hearing commencing at 10 o'clock, eastern standard time, in the morning of October 17, 1949, in Room 5439, Federal Security Building, Independence Avenue and Fourth Street SW., Washington, D. C., for the purpose of receiving evidence upon the basis of which regulations may be promulgated fixing and establishing reasonable definitions and standards of identity, standards of quality, and standards of fill of container for canned pineapple and canned pineapple juice.

At the hearing evidence will be restricted to testimony and exhibits that are relevant and material to such proposals. The hearing will be conducted in accordance with the rules of practice provided therefor.

Mr. Edward E. Turkel is hereby designated as presiding officer to conduct the hearing in the place of the Administrator, with full authority to administer oaths and affirmations and to do all other things appropriate to the conduct of the hearing. The presiding officer is required to certify the entire record of the proceedings to the Administrator for initial decision.

Regulations suggested by the Pineapple Research Institute of Hawaii are set forth below and will be considered at the hearing. The suggested regulations are subject to adoption, rejection, amendment, or modification by the Administrator, in whole or in part, as the evidence adduced at the hearing may require.

SECTION I. Canned pineapple, identity, label statement of optional ingredients. (a) Canned pineapple is the food consisting of:

(1) One of the optional pineapple ingredients specified in paragraph (b) (1) through (7), of this section, and one of the optional packing media specified in paragraph (c) of this section.

(2) The pineapple ingredient specified in paragraph (b) (8) of this section, to which one of the optional sweetening agents specified in paragraph (e) of this section may have been added.

(3) The pineapple ingredient specified in paragraph (b) (9) of this section, to which one of the optional sweetening agents specified in paragraph (e) of this section may have been added. Such food is sealed in a container and so processed by heat as to prevent spoilage.

(b) The pineapple ingredients referred to in paragraph (a) of this section consist of mature pineapple, and are in one of the following forms of units:

(1) Sliced pineapple, consisting of whole slices cut across the vertical axis of the fruit.

(2) Half sliced pineapple, consisting of half slices, or approximately half slices, cut across the vertical axis of the fruit.

(3) Broken sliced pineapple, consisting of portions of slices cut across the vertical axis of the fruit, broken, and varying in size from approximately one-quarter of a slice to three-quarters of a slice.

(4) Pineapple tidbits, consisting of sectors not larger than one-sixth of a whole slice, cut from slices.

(5) Pineapple chunks, consisting of pieces not exceeding $1\frac{1}{2}$ inches in any dimension, and not necessarily symmetrical or uniform in size, but not more than 15 percent of the drained weight of the contents of the can, shall consist of pieces less than $\frac{3}{16}$ of an ounce each.

(6) Pineapple cubes or diced pineapple, consisting of cube-shaped pieces not exceeding $\frac{1}{16}$ of an inch on each edge dimension, together with parts of cubes, but not more than 15 percent of the drained weight of the contents of the can shall consist of pieces more than $\frac{3}{16}$ of an ounce each.

(7) Pineapple vertical cuts, consisting of longitudinal sectors not larger than one-twelfth of a whole cylinder, cut from cylinders.

(8) Crushed pineapple, consisting of crushed fruit and free-running

juice, in which the drained solid material, determined by the method specified in paragraph (g) of this section, is not less than 66 percent and not more than 78 percent of the water capacity of the container, as determined in accordance with the general method prescribed in § 10.1 (a) of this chapter.

(9) Crushed pineapple solid pack, consisting of crushed fruit and free-running juice, in which the drained solid material, determined by the method specified in paragraph (g) of this section, is not less than 78 percent of the water capacity of the container, as determined in accordance with the general method prescribed in § 10.1 (a) of this chapter.

For the purpose of paragraph (h) of this section, the names of such pineapple ingredients are the word or words "pineapple," for the pineapple ingredients consisting of the characteristically yellow varieties, and "white pineapple" for the pineapple ingredients consisting of the characteristically whitish varieties, as the case may be, preceded or followed by the word or words "sliced" or "slices," "half sliced" or "half slices," "broken sliced" or "broken slices," "tidbits," "chunks," "cubes," or "diced," "vertical cuts," "crushed," "solid pack crushed."

(c) The optional packing media referred to in paragraph (a) of this section are:

- (1) Water.
- (2) Pineapple juice expressed from any edible portion of the fruit and untreated.
- (3) Pineapple juice, similarly expressed, clarified but not otherwise treated.
- (4) Light sirup.
- (5) Heavy sirup.
- (6) Extra heavy sirup.

Each of the packing media designated in subparagraphs (4) to (6) of this paragraph consists of a liquid ingredient and a saccharine ingredient. The liquid ingredient in each of the packing media designated in subparagraphs (4) to (6) may be any one or more of the packing media designated in subparagraphs (1) to (3) of this paragraph, or sirup prepared from the packing medium designated in subparagraph (3) by additional treatment. The saccharine ingredient in the packing media designated in subparagraphs (4) to (6) is sugar.

The respective densities of the packing media designated in subparagraphs (4) to (6) of this paragraph as measured on the Brix hydrometer 15 days or more after the pineapple is canned, are within the range prescribed for each in the following list:

Number of packing medium	Brix measurement
(4)	15° or more, but less than 18°.
(5)	18° or more, but less than 22°.
(6)	22° or more, but not more than 35°.

(d) If the optional form of ingredient referred to in paragraph (a) of this section is packed in the optional packing medium designated in paragraph (c) (1) of this section, the product shall be deemed to be packed in "water." If the product is packed in the optional packing medium designated in paragraph (c) (2) of this section, the product shall be deemed to be packed in "pineapple juice." If the product is packed in the optional packing medium designated in paragraph (c) (3) of this section, the product shall be deemed to be packed in "juice." In the case of products packed in the optional packing media designated in paragraph (c) (4) to (6), of this section, the product shall be deemed to be packed in "light sirup," "heavy sirup," or "extra heavy sirup," as the case may be.

(e) The optional sweetening agents referred to in paragraph (a) (2) and (3) of this section are sugar or sirup consisting of sugar and pineapple juice. If the drained liquid from the product 15 days or more after canning, as measured on the Brix hydrometer, is not less than 22° nor more than 35°, the product shall be deemed to be packed as "sweetened extra heavy." If the drained liquid, similarly tested, is not less than 18° nor more than 22°, the product shall be deemed packed as "sweetened heavy." If no optional sweetening agent is used, the product shall be deemed packed as "unsweetened."

(f) For the purpose of this section, the term "sugar" means refined sucrose or invert sugar sirup. The term "invert sugar sirup" means an aqueous solution of inverted or partly inverted, refined or partly refined, sucrose, the solids of which contain not more than 0.3 percent by weight of ash and which is relatively colorless, odorless, and flavorless except for sweetness.

(g) The method specified in paragraph (b) (8) and (9) of this section is as follows: Tilt the opened container so as to distribute the contents evenly over the meshes of a circular sieve which has been previously weighed. The diameter of the sieve is 8 inches if the quantity of contents of the container is less than 3 pounds and 12 inches if such quantity is 3 pounds or more. The bottom of the sieve is woven-wire cloth, which complies with the specifications for such cloth set forth under "2380 Micon (No. 8)" in Table I of "Standard Specifications for Sieves," published March 1, 1940 in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards. Without shifting the material on the sieve, so incline the sieve as to facilitate drainage. Two minutes from the time drainage begins, weigh the sieve and drained fruit. The weight so found, less the weight of the sieve, shall be considered to be the total weight of drained fruit.

(h) In the case of the optional ingredients specified in paragraph (a) (1) of this section, the label shall bear the name of the pineapple ingredient used and the name of the optional packing medium as designated in paragraph (d) of this section, preceded by "in" or "packed in".

In the case of the optional ingredients specified in paragraph (a) (2) and (3) of this section, the label shall bear the name of the pineapple ingredient used and one of the statements "sweetened extra heavy," "sweetened heavy," or, "optionally unsweetened," as designated in paragraph (e) of this section.

Wherever the name "pineapple" or "white pineapple" appears on the label so conspicuously as to be easily seen under the customary conditions of purchase, the words herein specified showing the optional pineapple ingredients and packing media or sweetening agent used, shall also be displayed in any order desired, but placed with relatively equivalent prominence and with such conspicuousness as to render each term likely to be read and understood by the ordinary individual under customary conditions of purchase and use.

SEC. II. Canned pineapple; quality; label statement of substandard quality.
(a) The standard of quality for canned pineapple is as follows:

(1) In the case of sliced and half sliced, the outside diameter of the unit or of the two half units is not less than $2\frac{3}{16}$ inches; the inside diameter of the unit or of the two half units is not less than 1 inch and not more than 1 $\frac{1}{2}$ inches; the thickness of the unit is not less than $\frac{5}{16}$ inch and not more than 1 inch.

(2) In the case of broken sliced, the thickness of the units is not less than $\frac{5}{16}$ inch and not more than 1 inch; the width, as measured from the outer edge to the inner edge is not less than $1\frac{1}{16}$ inch. Pieces from slices of more than one diameter shall not be packed in the same container. The pieces shall not be smaller than one-fourth of a slice nor larger than three-fourths of a slice, except that a tolerance of 10 percent of the drained weight of the contents of the container for pieces smaller than one-fourth of a slice shall be provided, drained weight being determined in accordance with the method prescribed in paragraph (b) (1) of this section.

(3) The drained weight of the largest unit in the container, as determined in accordance with the method prescribed in paragraph (b) (1) of this section is:

(i) In the case of sliced and vertical cuts, not more than 1.33 times the smallest;

(ii) In the case of half slices, not more than 1.66 times the smallest (except for an occasional broken piece due to splitting).

(4) In the case of sliced, half slices, broken sliced, tidbits, chunks, cubes, vertical cuts, not more than one unit of a container of eight units or less and not more than 12 $\frac{1}{2}$ percent of the units of a container of more than eight units are blemished with fruit eyes in excess of $\frac{1}{32}$ inch in diameter, deep fruit eyes, brown spots, pieces of shell, bruised portions, or other abnormalities which are possible of detection in good commercial practice before sealing in the container.

(5) In the case of crushed and solid-pack crushed, not more than $\frac{1}{4}$ percent of the drained weight of the contents of the can, as determined in accordance with the method prescribed in paragraph (b) (1) of this section, are blemished with fruit eyes in excess of $\frac{1}{32}$ inch in diameter, deep fruit eyes, brown spots, pieces of shell, bruised portions or other abnormalities which are possible of detection in good commercial practice before sealing in the container.

(6) In the case of sliced, the amount of trimming per slice is not more than 5 percent, and the amount of trimming on all the slices in a container is not more than 3 percent, as determined in accordance with paragraph (b) (2) of this section.

(7) In the case of half slices, broken sliced, tidbits, and vertical cuts, the units are untrimmed, or are so trimmed as to preserve normal shape.

(8) In the case of sliced and half slices, not more than three units in containers of more than 25 units or one unit in containers of 25 units or less are crushed; in the case of broken sliced, not more than 5 percent of the units in a container are crushed; in the case of tidbits, not more than three of the units in containers of less than 150 units or 2 percent of the units in containers of 150 units or more are crushed; in the case of chunks, not more than three of the units in containers of less than 70 units or 5 percent of the units in containers of 70 units or more are crushed; in the case of vertical cuts, not more than one unit per container is crushed. (A unit which has lost its normal shape because of ripeness and which bears no mark of crushing shall not be considered to be crushed or broken.)

(9) In the case of pineapple cubes, or diced pineapple, not more than 1 percent by weight of the units in the container will pass through the meshes of a sieve designated as $\frac{1}{8}$ inch in Table I of "Standard Specifications for Sieves," published March 1, 1940, in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards.

(10) In the case of all forms of units, not more than $\frac{1}{4}$ ounce of core, as determined in accordance with the method prescribed in paragraph (b) (3) of this section, is contained in 1 pound of drained fruit, as determined in accordance with the method pre-

scribed in paragraph (b) (1) of this section.

(11) In the case of all forms of units, not more than 1½ gm. of anhydrous citric acid is contained in 100 ml. of the liquid, drained from the product 15 days or more after the pineapple is canned. The quantity of anhydrous citric acid is determined in accordance with the method prescribed in paragraph (b) (4) of this section.

(b) The methods specified in paragraph (a) of this section are as follows:

(1) Tilt the opened container so as to distribute the contents evenly over the meshes of a circular sieve which has been previously weighed. The diameter of the sieve is 8 inches, if the quantity of contents of the container is less than 3 pounds, and 12 inches if such quantity is 3 pounds or more. The bottom of the sieve is woven-wire cloth, which complies with the specifications for such cloth set forth under "2380 Micron (No. 8)" in Table 1 of "Standard Specifications for Sieves" published March 1, 1940 in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards. Without shifting the material on the sieve, so incline the sieve as to facilitate drainage. Two minutes from the time drainage begins, weigh the units separately, or weigh the sieve and drained fruit, and the weight so found, less the weight of the sieve, shall be considered to be the total weight of drained fruit.

(2) (i) Determine the drained weight of the slice in accordance with the method prescribed in subparagraph (1) of this paragraph.

(ii) Place the slice in a form consisting of a cylindrical ring resting on a flat plate of sufficient dimension to exceed the outside diameter of the ring. The inside diameter of the ring is such that the slice will fit snugly therein and the height is the same as the thickness of the slice.

(iii) Pour melted plastic material (having a low melting point and a specific gravity, when hardened, equal to that of the slice) into the cavity or cavities formed by the slice and the ring in such a manner as to produce a moulage or moulages of the section or sections of the slice removed by trimming. If necessary to measure the trimming on the opposite face of the slice, place a second flat plate on the top of the ring, invert, remove first plate and proceed as described.

(iv) After the plastic has completely hardened, remove the moulage or moulages and weigh the same.

(v) Calculate the percent trim by dividing the weight determined in subdivision (iv) of this subparagraph by the sum of weights determined in subdivisions (i) and (iv) of this subparagraph and multiply by 100.

(3) Determine the drained weight of fruit in accordance with the method prescribed in subparagraph (1) of this

paragraph. Cut the core material cleanly from the rest of the unit and weigh. Calculate weight of core material per pound of drained fruit.

(4) To exactly 10 ml. of the liquid drained from the product, add 40 ml. of distilled water. Titrate with 0.1N NaOH (using a few drops of phenolphthalein as an indicator) to a light permanent pink color. Multiply the number of milliliters of sodium hydroxide solution used by 0.06402 to obtain grams of anhydrous citric acid per 100 ml. of the liquid.

(c) If the quality of canned pineapple falls below the standard prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard quality specified in § 10.2 (a) of this chapter, in the manner and form therein specified; but in lieu of such general statement of substandard quality, the label may bear the alternative statement "Below Standard in Quality . . ." the blank to be filled in with the words specified after the corresponding number of each subparagraph of paragraph (a) of this section, which such canned pineapple fails to meet, as follows:

- (1) "Small slices";
- (2) "Small broken pieces";
- (3) "Mixed sizes";
- (4) and (5) "Blemished";
- (6) and (7) "Excessively trimmed";
- (8) "Crushed units";
- (9) "Irregular small pieces";
- (10) "Poorly cored";
- (11) "Excessively tart".

Such alternative statement shall immediately and conspicuously precede or follow, without intervening written, printed, or graphic matter, the name "pineapple" or "white pineapple" and any words or statements required or authorized to appear with such name by section I (b).

SEC. III. Canned pineapple; fill of container; label statement of substandard fill. (a) The standard of fill of container for canned pineapple is that quantity of the contents of the container equal to 90 percent of the capacity of the container, as determined by the general method for water capacity of containers prescribed in § 10.1 (a) of this chapter.

(b) The standard of fill of container for the pineapple ingredient is the quantity such that the total weight of drained fruit, as expressed in terms of percent drained weight of the water capacity of the container, is not less than the values given in the schedule below:

	2½ 401 X 411	1½ 401 X 207.5	2 Tall 367 X 409	1 Flat 307 X 203	211 Cyl. 211 X 414	Buff. 211 X 304	No. 10 603 X 700
Sliced pineapple	61	65	61	57	57	57	56
Broken slices	61	65	61	57	57	57	57
Half slices	60	60	60	55	57	55	60
Pineapple tidbits	61	61	61	55	57	55	60
Pineapple vertical cuts	61	63	61	57	57	57	60
Pineapple chunks	61	63	61	57	57	57	60
Pineapple cubes	61	63	61	57	57	57	60
Crushed pineapple	66	66	66	66	66	66	66
Solid pack crushed pineapple	66	66	66	66	66	66	66

Water capacity of the container is determined in accordance with the general method prescribed in § 10.1 (a) of this chapter. The total weight of drained fruit is determined by the following method:

Tilt the container so as to distribute the contents evenly over the meshes of a circular sieve which has been previously weighed. The diameter of the sieve is 8 inches if the quantity of contents of the container is less than 3 pounds or 12 inches if such quantity is 3 pounds or more. The bottom of the sieve is woven-wire cloth, which complies with the specifications for such cloth set forth under "2380 Micron (No. 8)" in Table 1 of "Standard Specifications for Sieves" published March 1, 1940, in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards. Without shifting the material on the sieve, so incline the sieve as to facilitate drainage. Two minutes from the time drainage begins, weigh the sieve and drained fruit. The weight so found, less the weight of the sieve, shall be considered to be the total weight of drained fruit.

(c) If canned pineapple falls below the standard fill of container prescribed in paragraphs (a) and (b) of this section, the label shall bear the general statement of substandard fill specified in § 10.2 (b) of this chapter, in the manner and form therein prescribed.

SEC. IV. Canned pineapple juice; identity; label statement of optional ingredients. (a) Canned pineapple juice is the food consisting of the pineapple ingredient specified in paragraph (b) of this section, to which small amounts of sugar may have been added to maintain in balance the tartness and sweetness, but not enough to produce a distinctly sweet juice. Such food is sealed in a container and so processed by heat as to prevent spoilage.

(b) The pineapple ingredient specified in paragraph (a) of this section is the juice of the edible portions of mature pineapple, without the addition of water thereto, which is free of coarse or hard substances and which contains finely divided insoluble solids from the flesh of the pineapple. For the purpose of paragraph (c) of this section, the names of such pineapple ingredient are "pineapple juice," for the pineapple juice of the characteristically yellow varieties, and "white

pineapple juice," for the pineapple juice of the characteristically whitish varieties.

(c) The density of pineapple juice, as measured on the Brix hydrometer, is not more than Brix.

(d) For the purposes of this section, the term "sugar" means refined sucrose.

(e) The label shall bear the name of the pineapple ingredient used as specified in paragraph (b) of this section, and may bear the term "unsweetened," if no sugar has been added.

SEC. V. Canned pineapple juice; quality, label statement of substandard quality. (a) The standard of quality for canned pineapple juice is as follows:

(1) The density, as determined in accordance with the method prescribed in paragraph (b) (1) of this section is 12° Brix or more.

(2) The acidity, as determined in accordance with the method prescribed in paragraph (b) (2) of this section, is not more than 1½ gm. of anhydrous citric acid per 100 ml. of juice.

(3) The ratio of density to acidity, as determined in accordance with the method prescribed in paragraph (b) (3) of this section is not less than 12 to 1.

(4) The quantity of finely divided insoluble solids is 15 percent or more, but not more than 30 percent, as determined in accordance with the method prescribed in paragraph (b) (4) of this section.

(b) The methods specified in paragraph (a) of this section are as follows:

(1) Bring the pineapple juice to the temperature of calibration of the Brix hydrometer. Transfer to suitable glass cylinder and let stand until air bubbles have disappeared. Immerse a clean, dry hydrometer about ¼ inch below the point where it floats naturally and then allow it to assume its normal position. The hydrometer must not be in contact with the bottom or walls of the cylinder. Read the scale at the level of the surface of the liquid.

(2) To exactly 10 ml. of pineapple juice, add 40 ml. of distilled water. Titrate with 0.1N NaOH solution (using a few drops of phenolphthalein solution as an indicator) to a light, permanent pink color. Multiply the number of milliliters of sodium hydroxide solution used by 0.06402 to obtain grams of anhydrous citric acid per 100 ml. of pineapple juice.

(3) Divide the result obtained in subparagraph (1) of this paragraph by the result obtained in subparagraph (2) of this paragraph to obtain the ratio of density to acidity.

(4) Measure 50 ml. of pineapple juice into a long cone-shaped gradu-

ated centrifuge tube measuring approximately 4-3/16 inches from tip to top calibration, and having a capacity of 50 ml. Place tube in suitable centrifuge, the approximate speed of which is related to diameter of swing in accordance with the table immediately below. The word "diameter" means the over-all distance between the tips of opposing centrifuge tubes in operating position.

Diameter:	Approximate revolutions per minute
10 inches	1,600
10½ inches	1,570
11 inches	1,534
11½ inches	1,500
12 inches	1,468
12½ inches	1,438
13 inches	1,410
13½ inches	1,384
14 inches	1,359
14½ inches	1,336
15 inches	1,313
15½ inches	1,292
16 inches	1,271
16½ inches	1,252
17 inches	1,234
17½ inches	1,216
18 inches	1,199
18½ inches	1,182
19 inches	1,167
19½ inches	1,152
20 inches	1,137

After centrifuging exactly 3 minutes, the milliliter reading at the top of the layer of insoluble solids is multiplied by 2 to obtain the percent insoluble solids.

(c) If the quality of canned pineapple juice falls below the standard prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard quality specified in § 10.2 (a) of this chapter, in the manner and form therein specified.

SEC. VI. Canned pineapple juice; fill of container; label statement of substandard fill. (a) The standard of fill of container for canned pineapple juice is that quantity of the contents of the container equal to 90 percent of the capacity of the container, as determined by the general method for water capacity of containers prescribed in § 10.1 (a) of this chapter.

(b) If canned pineapple juice falls below the standard of fill of container prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard fill specified in § 10.2 (b) of this chapter, in the manner and form therein prescribed.

Canned Mushroom Standards

A hearing will be held by the Federal Security Administrator on August 18 on proposals to amend the definitions and standards of identity for canned mushrooms, to provide for the use of ascorbic acid in limited amounts as an optional ingredient, and to provide for label statement of such optional ingredient.

SUPPLIES

Relaxation of Tin Controls

The U. S. Department of Commerce announced this week that it will be at least 10 days or two weeks before any further relaxations are made in its tin conservation orders.

In this connection, the Department's Office of Domestic Commerce issued the following statement on August 9:

"After the meeting of the Tinplate Industry Advisory Committee in Washington on July 27, a press release was issued indicating further relaxation in the controls under Conservation Orders M-43 and M-81, on tin and containers. Since that time a great number of inquiries have been made to the administrators of these orders requesting permission to use tin contrary to the present conservation orders.

"The matter of further relaxations or possible elimination of end use controls as embodied in Orders M-43 and M-81 is being carefully considered by the Department of Commerce, but it will be at least 10 days to two weeks before official action is taken. It is requested that applications for uses of tin not now included in these conservation orders be withheld until the issuance of the new amended orders."

Canners' Technicians Schools

(Concluded from page 273)

tion, Purdue University, Lafayette, July 13-22. Instruction was given 65 students from 30 canning firms in Illinois, Ohio, New Jersey and Georgia as well as Indiana.

Representatives of the research departments of the American Can Company, the Continental Can Company, the Heekin Can Company and the N.C.A. gave the instruction.

The similar annual school for canners' technicians conducted by the Association of New York State Canners, Inc., was held at the Geneva Experiment Station, Geneva, July 27-August 5. Forty students attended this school. They came from canning firms in Pennsylvania, Florida and Georgia as well as New York, and represented 25 canning firms.

Instruction at Geneva was given by representatives of the research departments of the American Can Company, the Continental Can Company, and the N.C.A.

STATISTICS

1949 Sweet Corn Acreage for Canning with Comparisons

Sweet corn planted for canning in 1949 totaled 431,638 acres, or slightly less than the 1948 planted acreage of 459,483 acres, according to the Association's Division of Statistics. The figures include the acreage of sweet corn planted for canning and do not

include acreage planted for freezing, brining, or other forms of processing.

The following table shows the 1949 acreage of sweet corn planted for canning by states and varieties together with total 1949 and 1948 acreage:

States	Ever-green (acres)	Narrow Grain (acres)	Country Gentleman (acres)	Crosby* (acres)	Yellow (acres)	1949 Total (acres)	1948 Total (acres)
Me., Vt., & N. H.				265	12,134	12,399	12,177
New York					24,173	24,173	19,842
Maryland	1,554	2,350	4,680		20,328	28,921	31,645
Delaware	300				950	1,250	2,801
Pennsylvania	1,460	20	1,212		7,768	10,460	11,883
Ohio	918	2,812	882	1,380	10,084	16,076	10,839
Indiana	6,519		15,260		11,540	33,319	29,168
Illinois		677	24,822	3,000	41,019	69,518	62,704
Wisconsin	857	986	175	500	102,881	105,399	106,723
Minnesota			206	719	66,176	67,101	81,531
Iowa & Nebraska	4,150	4,226	1,321	2,100	16,233	27,930	44,647
Other states	1,300	780	1,450		31,562	35,092	36,933
Total	17,038	11,851	49,017	7,904	344,848	431,638	459,483

* Includes other white varieties.

Per Capita Consumption of Canned Foods To Increase More in 1949 Than Other Foods in Relation to Prewar

Food producers are always interested in the age-old question of how to get consumers to eat more food. Many have assumed that an individual can eat just so much per day and that there is nothing that can be done about it. Those who have studied the problem, however, realize that the per capita consumption of food increases with the consumer's ability to buy food, and decreases as consumer's purchasing power decreases. A recent report of the Bureau of Agricultural Economics, USDA, shows that per capita consumption of food for each of the years since the close of the war has been considerably higher than during the period immediately preceding the war. This high level of food consumption for the last four or five years coincides with a period of high average income which has enabled the average consumer to buy and consume as much food as he has wanted. BAE estimates the per capita consumption for 1949 to be 10 percent above the average for the prewar period, 1935-39.

High per capita purchasing power results not only in increased per capita buying and consumption of food, but it also enables the consumer to select those foods he or she wants to eat.

Thus, the individual foods that go to make up the sum total of the per capita consumption during recent years is more likely to reflect a free choice of the foods consumers want and, therefore, to give some indication of the general pattern of future consumer buying. Everyone recognizes, of course, that the relative retail prices of various foods affect volume of sales, as well as average per capita consumption, but the price advantage enjoyed by any individual food product is likely to be shortlived. Furthermore, price is not as important in the determination of the individual's choice of food when the individual has plenty of money as it is when the consumer is having to shop around to balance the family food budget.

It is significant, therefore, to note that during the past five years consumers have increased their per capita consumption of meats, poultry and dairy products, and of some fruits and vegetables, whereas there has been a definite decline in the per capita consumption of wheat flour, corn meal, sugar and other carbohydrate foods. This apparent change in consumer's eating habits may be due to the fact that more consumers are now able to buy those foods that they like to eat,

or it may be that the trend of recent years in the increased purchases of certain foods is a reflection of a more widespread knowledge of nutritional values, and again it may mean that the housewife has chosen to buy foods that require less preparation in the kitchen.

While it is interesting to speculate on the reasons for these widespread changes in consumer eating habits, it may be more interesting to canners to note some of the facts as they are revealed by the BAE report. The Bureau's report shows that the postwar period has been characterized by an increased per capita consumption of protein foods, fruits and vegetables, with a decline in consumption of grains, dry beans, potatoes, sugar and other carbohydrate foods. These changed habits in consumer buying of food have lasted long enough to indicate a general trend in the direction of the Bureau's estimates for 1949.

The Bureau predicts that for 1949 the per capita consumption of all foods will be 10 percent higher than prewar, but for canned fruits the Bureau estimates that consumption will be 31 percent larger than the average for 1935-39, and that for canned vegetables the per capita consumption will be 22 percent higher. Carbohydrate foods, such as wheat flour, bread, etc., will be down 12 percent, according to the Bureau's estimate, and potatoes 16 percent, and sugar 7 percent below the prewar level.

The large increases in the per capita consumption of canned fruits and vegetables reported by the BAE have not been matched by fresh fruits and vegetables. Thus it may be reasoned that although there is and has for some time been a long-time trend toward the increase in the per capita consumption of fruits and vegetables, at the expense of the concentrated carbohydrate foods, the much larger increase of recent years in the per capita consumption of canned vegetables over fresh must undoubtedly be due in part to the greater convenience in preparation and serving afforded by the canned, and in part to the fact that retail prices of canned vegetables have not advanced over their prewar level as much as have the prices of fresh vegetables. The Bureau estimates that for 1949 consumers will eat on an average 4 percent more fresh vegetables than they did during the prewar period, whereas the Bureau estimates that the increase for canned vegetables will be 22 percent.

In the case of fruits the picture is somewhat different. The postwar per capita consumption of fresh fruits was

well above prewar until last year, closely paralleling the period of free consumer spending. For 1949, however, BAE predicts an average per capita consumption of all fresh fruits, except citrus, below that of the prewar period. For canned fruits, however, the Bureau predicts an increase of 81 percent over the 1935-39 average and for fruit juices the Bureau estimates the per capita consumption will be

almost 4 times that of prewar, but slightly below the average for 1948. Here again the greater convenience as well as availability of fruit in the canned form is no doubt a factor that is taken into account by the housewife when selecting fruits. Relatively lower retail price has also been a significant factor in expanding the consumption of canned fruits.

Sweet Corn for Processing

August 1 reports from commercial processors indicate a production of 1,221,000 tons of sweet corn for canning and freezing, according to the Bureau of Agricultural Economics. This is 3 percent less than the 1,262,100 tons obtained in 1948 and compares with an average of 1,037,270 tons for the 1938-47 period. The BAE report as of August 1, 1948, had estimated last years production at 1,247,400 tons.

As of August 1 the yield of sweet corn was indicated to be 2.72 tons per acre. This compares with 2.71 tons for 1948 and an average of 2.42 tons for the 10-year period, 1938-47. In 1948, the August 1 report had estimated yield at 2.64 tons per acre.

According to the BAE, acreage of sweet corn for harvest for processing in 1949 will amount to 449,100 acres, as compared with the 466,500 acres harvested in 1948. In August a year ago the estimate for harvest for 1948 was 472,700 acres.

State	Acreage		Production	
	Harvested 1948	For harvest 1949	1948 Revised	Indicated 1949
	(acres)			(tons)
Maine...	10,000	11,300	22,000	39,600
N. H.....	330	450	800	1,600
Vt.....	790	1,250	2,100	3,400
N. Y.....	24,300	29,500	58,300	70,800
Pa.....	12,500	11,200	25,000	25,800
Ohio.....	20,400	17,500	61,200	43,800
Ind.....	34,400	31,800	65,400	70,000
Ill.....	61,800	69,000	173,000	200,100
Mich.....	3,700	1,800	6,300	2,900
Wis.....	99,700	97,600	229,300	244,000
Minn.....	78,200	65,000	242,400	208,000
Iowa.....	33,300	24,000	96,600	69,600
Nebr.....	2,500	2,600	6,500	6,200
Del.....	4,300	4,750	11,600	8,600
Md.....	37,000	38,500	92,500	77,000
Va.....	500	350	1,700	700
Idaho.....	9,200	7,400	37,700	27,400
Utah.....	5,900	6,500	22,400	24,700
Wash.....	9,000	9,700	44,100	36,900
Oreg.....	10,900	9,600	41,400	33,600
Other States ¹	7,780	9,300	21,800	26,900
U.S. total	466,500	449,100	1,262,100	1,221,000

¹ Ark., Colo., Mont., N. J., Okla., S. D., Tenn., Tex. and Wyo.

Cabbage for Kraut

Kraut packers have under contract and on their own or leased land 9,500 acres of cabbage for harvest this year, according to the Bureau of Agricultural Economics. This compares with 8,430 acres harvested under contract last year, and an average of 9,100 acres harvested for the 1938-47 period.

From this year's 9,500 acres, a production of 87,000 tons is indicated by packers' August 1 reports on the condition of the crop and probable yield per acre. A yield of 9.16 tons is indicated. This production compares with 90,580 tons obtained last year and an average of 80,630 tons for 1938-47.

No information is available at this date concerning the tonnage of cabbage that may be purchased on the open market in 1949 for manufacture into kraut. An estimate of such purchases will be made in December. Last year, however, of the 191,600 tons utilized by kraut packers, 101,020 tons or about 53 percent were purchased on the open market. During the 1938-47 period, an average of 169,960 tons were made into kraut, of which 89,330 tons or 52 percent were open market purchases.

Production of cabbage for kraut on contract acreage for 1948 and as indicated for 1949 are shown with total 1948 production:

State	Production on Contract Acreage		Total Production ¹
	1948 Revised	Indicated 1949	
	(tons)	(tons)	(tons)
New York.....	17,000	14,400	78,600
Ohio.....	18,700	7,600	21,300
Indiana.....	9,000	10,200	9,000
Illinois.....			1,600
Michigan.....	6,500	2,600	6,900
Wisconsin.....	21,400	29,400	43,400
Minnesota.....	190	800	1,500
Colorado.....			3,300
Washington.....	3,400	3,600	3,400
Other States ¹	14,390	18,400	22,600
U. S. Total.....	90,580	87,000	191,600

¹ Total production comprises tonnage obtained from contract acreage, tonnage obtained from land owned or leased by processors, and tonnage purchased on the open market.

² Fla., Iowa, Md., Mo., N. J., N. C., Ore., Pa., Tenn., Tex., Utah, and Va.

Snap Beans for Processing

Production prospects for snap beans for canning and freezing improved somewhat after July 1, according to the Bureau of Agricultural Economics. As of August 1, the indicated production for processing was set at 221,200 tons.

The yield of 1.98 tons per acre indicated on August 1 compares with 1.87 tons per acre reported as of July 11 of this year, and an actual yield of 1.90 tons per acre for 1948.

The 1949 snap bean acreage and July 1 estimate of production was published in the INFORMATION LETTER of July 16, page 257.

Indicated production of snap beans for processing as of July 11 and August 1, as reported by BAE, is shown below:

	Indicated Production		Percent change
	July 11 (tons)	August 1 (tons)	
Maine.....	7,600	7,900	+3.9
New York.....	32,800	39,800	+21.3
New Jersey.....	3,600	2,800	-22.2
Pennsylvania.....	6,600	6,600
Indiana.....			
Michigan.....	7,900	9,200	+16.5
Wisconsin.....	18,800	20,100	+6.9
Missouri.....	1,200	1,300	+8.3
Delaware.....	1,200	1,400	+16.7
Maryland.....	9,100	9,800	+7.7
Virginia.....	2,800	2,600	-7.2
North Carolina.....	2,100	2,100
South Carolina.....	600	600
Georgia.....	800	600	-25.0
Florida.....	11,200	11,200
Tennessee.....	4,400	4,100	-6.8
Mississippi.....	2,400	2,600	+8.3
Arkansas.....	10,400	10,400
Louisiana.....	1,500	1,500
Oklahoma.....	2,800	2,500	-10.7
Texas.....	8,400	8,400
Colorado.....	4,400	4,000	-9.1
Utah.....	1,300	1,800	+38.5
Washington.....	14,400	15,400	+6.9
Oregon.....	40,300	42,200	+4.7
California.....	10,400	10,400
Other States ¹	2,360	2,420	+2.6
U. S. Total.....	209,360	221,220	+5.7

¹ Ala., Ida., Ill., Iowa, Ky., Mass., Mont., Nebr., N. M., Ohio, Vt., and Wyo.

Tomatoes for Processing

August 1 reports from commercial processors indicate a production of 2,435,700 tons of tomatoes for processing, according to the Bureau of Agricultural Economics. This is 16 percent less than the 2,910,300 tons obtained in 1948 and compares with an average of 2,714,400 tons for the 1938-47 period. The BAE report as of August 1, 1948, had estimated last year's production at 2,698,600 tons.

As of August 1 the yield of tomatoes was indicated to be 6.83 tons per acre. This compares with 7.27 tons for 1948 and an average of 5.44 tons for the 10 year period, 1938-47. In 1948, the August 1 report had estimated yield at 6.32 tons per acre.

According to the BAE acreage of tomatoes for harvest for processing in 1949 will amount to 356,800 acres, as compared with the 400,300 acres harvested in 1948.

A comparison of last year's harvested acreage with an estimate of acreage for harvest this year, and a comparison of 1948 production with 1949 estimated production according to BAE are shown below:

State	Acreage		Production	
	Harvested 1948 Revised	For harvest 1949	1948 Revised	Indicated 1949
	(acres)		(tons)	
N. Y.	24,100	19,200	195,200	157,400
N. J.	25,100	23,000	160,600	158,700
Pa.	19,400	20,500	159,100	143,500
Ohio	24,500	22,000	249,900	156,200
Ind.	87,400	70,000	568,100	406,000
Ill.	9,900	8,600	85,100	51,600
Mich.	7,700	7,500	77,000	56,200
Wis.	1,300	1,400	9,200	7,700
Iowa	1,500	1,500	9,800	8,600
Mo.	6,400	7,500	16,000	24,000
Del.	9,000	7,600	32,400	38,000
Md.	27,000	28,000	110,700	140,000
Va.	16,500	14,800	71,000	54,800
S. Car.	2,800	3,000	3,100	4,500
Fla.	2,700	3,500	10,100	15,400
Ky.	3,100	2,300	11,500	7,400
Tenn.	3,200	2,700	13,400	7,600
Ark.	8,400	9,000	18,500	22,500
Okl.	1,600	1,600	1,600	3,400
Texas	18,800	16,500	47,000	42,900
Colo.	3,100	3,300	22,900	24,100
Utah	6,400	6,600	71,000	75,900
Calif.	87,700	74,000	935,900	814,000
Other				
States ¹	2,700	2,700	11,200	15,300
U.S. total	400,300	356,800	2,910,300	2,435,700

¹ Ala., Ariz., Conn., Ga., Idaho, Kansas, La., Minn., Miss., Nebr., N. Mex., N. C., Ore., Wash. and W. Va.

Invitations for Bids

★ Quartermaster Purchasing Office—111 East 16th Street, New York 3, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif. (Western Branch).

Veterans Administration—Procurement Division, Veterans Administration Building, Washington 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is \$10,000 or over.

The QMC has invited sealed bids to furnish the following:

CANNED SNAP BEANS (Extra Standard)—9,250 dozen No. 10 and 1,400 dozen No. 2 cans, f.o.b. origin. Bids due at Chicago under Bid No. QM-11-189-50-74 by Aug. 24.

CANNED CORN (Extra Standard)—5,752 dozen No. 10 and 32,134 dozen No. 2 cans, f.o.b. origin. Bids due at Chicago under Bid No. QM-11-189-50-76 by Sept. 7.

PERSONNEL

Dr. Ball at Rutgers

The appointment of Dr. C. Olin Ball as professor and research specialist in food technology at the New Jersey Agricultural Experiment Station at Rutgers University has been announced by Dr. William H. Martin, director of the experiment station and dean of the college of agriculture.

Census Director Retires

James C. Capt, director of the Bureau of the Census since March, 1941, retired this week because of ill health. Philip M. Hauser was named by Secretary of Commerce Sawyer to be acting director. Mr. Hauser has been with the Census Bureau since 1930.

CONGRESS

Food and Drug Imports

The Senate Committee on Interstate and Foreign Commerce on August 10 voted to report, without amendment, H. R. 160, a bill to provide specific statutory authority for relabeling imported goods which do not comply with requirements of the Federal Food, Drug and Cosmetic Act (see INFORMATION LETTER of June 25, page 244).

Wage-Hour

(Concluded from page 273)

retains the total wage-hour exemption for processors and canners of shellfish, crustacea or other aquatic forms of animal and vegetable life, but removes the existing exemption for "propagating, processing, marketing, freezing, canning" with the substitution of the words "(except fish), (except fish)."

In lieu of the wage and hour exemption for fish processing and canning, the Bates amendment provides an exempt period of 14 weeks a year from the overtime payment requirement of the law. It would require overtime payments for hours worked in excess of 12 per day or 56 per week during the 14 weeks of exemption.

Food and Drug Exports

(Concluded from page 273)

tion. It was passed by the House on June 20 (see INFORMATION LETTER of June 25, page 239, and of June 18, page 233).

Mr. Austern proposed an amendment to the bill which would retain the objectives desired by the proponents of the legislation but would not burden food exporters with compliance with the entire field of U. S. food and drug law standards. His suggestion would prohibit the exportation of food unfit for human consumption, or that which might be injurious to health, or that would be fraudulently labeled.

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